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## What is claimed is:

Hydrogenated starch hydrolysate, comprising

- A. a content of hydrogenated monosaccharides (DP=1) of less than 8 wt.-%;
- B. a content of hydrogenated dissaccharides (DP=2) of less than 41 wt.-%;
- C. a content of hydrogenated trisaccharides (DP=3) of less than 15 wt.-%;
- D. a content of hydrogenated oligosaccharides of hydrogenated quat- to decasaccharides (DP=4 to 10) of less than 30 wt.-%; and
- E. a content of hydrogenated polysaccharides of greater than hydrogenated decasaccharides (DP≥11) of about 14 to about 38 wt.-%.
- 2. The hydrogenated starch hydrolysate according to claim 1, wherein the content of hydrogenated oligosaccharides of DP=4 to DP=10 is about 16.0 to about 29.3 wt.-%.
- 3. The hydrogenated starch hydrolysate according to claim 1, wherein the content of hydrogenated monosaccharides of DP=1 is about 2.6 to about 7.7 wt.-%.
- 4. The hydrogenated starch hydrolysate to claim 3, wherein the content of hydrogenated monosaccharides of DP=1 is about 2.8 to about 3.7 wt.-%.
- 5. The hydrogenated starch hydrolysate according to claim 1, wherein the content of hydrogenated polysaccharides of DP≥11 is about 22.5 to about 37.1 wt.-%.
- 6. The hydrogenated starch hydrolysate according to claim 1, wherein the content of components A to E is as follows:
  - A. from about 2.6 to about 7.7 wt.-% of said hydrogenated monosaccharides (DP=1);
  - B. from about 21.4 to about 40.1 wt.-% of said hydrogenated disaccharides (DP=2);
  - C. from about 8.9 to about 13.6 wt.-% of said hydrogenated trisaccharides (DP=3);
- D. from about 16.0 to about 29.3 wt.-% of said hydrogenated oligosaccharides (DP=4 to SPI 011 19 -

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- E. from about 22.5 to about 37.1 wt.-% of said hydrogenated polysaccharides of greater than hydrogenated decasaccharides (DP≥11).
- 7. The hydrogenated starch hydrolysate according to claim 6, wherein the content of components A to E is as follows:
  - A. from about 2.8 to about 3.7 wt.-% of said hydrogenated monosaccharides (DP=1);
  - B. from about 25.8 to about 34.3 wt.-% of said hydrogenated disaccharides (DP=2);
  - C. from about 10.4 to about 12.2 wt.-% of said hydrogenated trisaccharides (DP=3);
- D. from about 24.5 to about 29.3 wt.-% of said hydrogenated oligosaccharides (DP=4 to 10); and
- E. from about 22.5 to about 29.2 wt.-% of said hydrogenated polysaccharides of greater than hydrogenated decasaccharides (DP≥11).
- 8. The hydrogenated starch hydrolysate according to claim 1, wherein the hydrogenated starch hydrolysate has a final point glass transition temperature of from about 67°C 92°C.
- 9. Sugarless hard boiled candy comprising the hydrogenated starch hydrolysate according to claim 1.
- 10. The sugarless hard boiled candy according to claim 9, further comprising at least one crystallizable polyol.
- 11. The sugarless hard boiled candy according to claim 10, wherein the at least one crystallizable polyol is at least one polyol selected from the group consisting of maltitol, isomalt, mannitol, erythritol, lactitol, sorbitol, xylitol and polydextrose.

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## 12. A product comprising:

- (A) a hydrogenated starch hydrolysate comprising
- i. a content of hydrogenated monosaccharides (DP=1) of less than 8 wt.-%;
- ii. a content of hydrogenated dissaccharides (DP=2) of less than 41 wt.-%;
- iii. a content of hydrogenated triaccharides (DP=3) of less than 15 wt.-%;
- iv. a content of hydrogenated oligosaccharides of hydrogenated quat- to decasaccharides (DP=4 to 10) of less than 30 wt.-%; and
- v. a content of hydrogenated polysaccharides of greater than hydrogenated decassaccharides (DP≥11) of about 14 to about 38 wt.-%; and
- (B) at least one secondary ingredient selected from the group consisting of colorants, intense sweeteners, fillers, flavorants, acidulants, plant extracts, vitamins and pharmaceutical active ingredients.
- 13. Powder particles comprising malic acid or a mixture of acidulants encapsulated within a coating comprising the hydrogenated starch hydrolsate according toclaim 1.
- 14. Powder particles comprising malic acid or a mixture of acidulants encapsulated within a coating of hydrogenated maltodextrin.
- 15. The powder particles of claim 14, wherein said maltodextrin has a DE value of from about 4-25.
- 16. The powder particles of claim 14 wherein said powder particles consist essentially of about 0.1-40 percent by weight of at least one acid selected from the group consisting of malic acid, citric acid, tartaric acid, fumaric acid, adipic acid, lactic acid, phosphoric acid, ascorbic acid, succinic acid and hydroxyacetic acid with the

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remainder to 100% by weight being the coating.

- 17. Powder particles comprising malic acid or a mixture of acidulants encapsulated within a coating comprising a hydrogenated maltodextrin and at least one crystallizable polyol selected from the group consisting of lactitol, isomalt, maltitol, mannitol, erythritol, sorbitol, xylitol and polydextrose.
  - 18. The powder particle of claim 17, wherein the coating contains from 0.01% to 50% by weight of the crystallizable polyol.
- 19. Powder particles comprising a flavorant encapsulated within a coating comprising hydrogenated maltodextrin.
  - 20. Powder particles according to claim 19, wherein said coating additionally comprises at least one crystallizable polyol selected from the group consisting of lactitol, isomalt, maltitol, mannitol, erythritol, sorbitol, xylitol and polydextrose.
  - 21. The powder particles of claim 19, wherein said maltodextrin has a DE value of from about 4-25.
  - 22. The powder particles of claim 14, wherein said maltodextrin is a corn syrup having a DE value of from about 4-25.
  - 23. The powder particles of claim 19, wherein said maltodextrin has a DE value of from about 4-25.

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